



STRATUS

BREAKFAST, LUNCH & EVENING EVENTS



Penthouse Level, TD South Tower

416.865.1924

events@stratusrestaurant.com

stratusrestaurant.com



BREAKFAST BUFFET

Groups of 15 or less may order a la carte from our dining room breakfast menu



HEARTY START BREAKFAST

Omega 3 Scrambled Eggs

Double-Smoked Bacon

Country Sausage

Toast, Jam & Fresh Baked Petit Croissants

Fresh Fruit Salad

Breakfast Potatoes

Freshly Squeezed Orange & Grapefruit Juices

Served Tableside

Fresh Brewed Coffee, Selection of Leaf Teas

\$36/person

FARM FRESH BREAKFAST

Chef's Homemade Granola with Flax Seed

Fresh Fruit, Low Fat Yogurt, Honey, Parfait

Fresh Fruit Salad

Scrambled Eggs

Frittata

Snow Goat Cheese, Fresh Spinach, Leeks, Sweet Peppers

Toast & Jam

Freshly Squeezed Orange & Grapefruit Juices

Served Tableside

Fresh Brewed Coffee, Selection of Leaf Teas

\$32/person

BREAKFAST UPGRADES

Eggs Atlantica

Toasted English Muffin

Smoked Atlantic Salmon

Hollandaise

\$10/person

Eggs Benedict

Toasted English Muffin

Canadian Bacon

Hollandaise

\$8/person

Frittata

(choice of)

Western

\$9/person

Smoked Salmon, Leek

& Goat Cheese

\$10/person

Grilled Vegetable

& Baby Spinach

\$8/person

Stratus French Toast

Fred's Brioche

Whipped Ricotta

Blueberry Maple Syrup

\$9/person

Multigrain Bagels

Cream Cheese

Smoked Salmon

Traditional Garnish

\$5/person

STRATUS DELUXE EXECUTIVE LUNCH

1st Course

Stratus Caesar Salad

Crispy Romaine, Challah Croutons,
Grana Padano, Double Smoked Bacon,
Lemon Dressing

~OR~

Shrimp Cocktail

House Cocktail Sauce

2nd Course

Roasted Irish Organic Salmon

~OR~

8 oz. Stratford Ontario Beef Strip Loin

Frites, Chimichurri Sauce

~OR~

Mushroom Risotto

Herbed Goat Cheese

3rd Course

Chocolate Raspberry Tartufo

Vanilla Tulip, Fresh Berries

4th Course

International Cheese Shared Platter

\$62/person



STRATUS EXECUTIVE LUNCH



1st Course

Pear & Parsnip Puree

~OR~

Arugula Salad

Roasted Yellow Beets, Port Braised Mission Figs, Red Wine Vinaigrette

2nd Course

Crispy Skin Chicken Supreme

Fingerling Potatoes, Garlic Rapini & Pan Jus

~OR~

Roasted Irish Organic Salmon

Warm Purple Potato Salad

~OR~

Mushroom Risotto

Herbed Goat Cheese

3rd Course

Ice Cream Sandwich

Salted Caramel Ice Cream, Pecan Shortbread

\$58/person

STRATUS DELUXE FOUR COURSE DINNER

Hors D'oeuvres

Rice Encrusted Shrimp
Green Chili Aioli

Asparagus, Goat Cheese and Leek Mini Quiche

1st Course

Stratus Woodland Mushroom Soup

2nd Course

Charred Romaine Hearts
Grana Padano, Double Smoked Bacon, Creamy Lemon Dressing

3rd Course

Roasted Duck Leg
Yukon Gold Potato, Dried Cherry Jus
~OR~

Char Grilled Beef Tenderloin
Pomme Puree, Heirloom Carrot, Wild Mushroom and Black Truffle Sauce
~OR~

Mushroom Risotto
Herbed Goat Cheese

4th Course

Chocolate Bread Pudding
Milk Chocolate Ice Cream, Chocolate Sauce

\$88/person

Upgrade

International Cheese Platters

Additional \$9/person



EXECUTIVE THREE COURSE DINNER

Hors D'oeuvres

Grilled Skirt Steak Brochettes
Chimichurri Sauce

Salt Cod Fritters
Preserved Lemon Aioli

1st Course

Roasted Tomato & Fennel Soup

~OR~

Arugula Salad
Roasted Yellow Beets, Port Braised Mission Figs,
Red Wine Vinaigrette

2nd Course

Grilled Swordfish
Eggplant & Sweet Pepper Caponata

~OR~

Stratford Ontario Beef Strip Loin
Sweet Potato, Baby Spinach, Chimichurri Sauce

~OR~

Trinidadian Doubles
Curried Chickpeas, Bara Bread,
Grilled Vegetables, Tamarind Chutney

3rd Course

Stratus Lemon Crème Brule
Fresh Berries

\$78/person

Upgrade

International Cheese Platters

Additional \$9/person



DELUXE BAY STREET COCKTAIL RECEPTION

(Minimum of 50 guests)

Passed Hors D'oeuvres

Salt Cod Fritters

Preserved Lemon Aioli

Butter Chicken Satay

Raita

Crispy Rice Encrusted Black Tiger Shrimp

Green Chili Aioli

Asparagus, Goat Cheese & Leek Mini Quiche

Stations

Crudit  Platter

Buttermilk Dip

~ AND ~

Choose One (all additional choices add \$25)

Roasted Irish Organic Salmon

Lemon & Garden Pea Orzo Salad, Dill & Cucumber Sour Cream

|OR| Braised Moroccan Lamb Stew

Couscous with Mint, Dried Fruit, Slivered Almonds, Mint Yoghurt Sauce

|OR| Roast Beef Tenderloin

Roast Root Vegetable Mash, Horseradish Cream Sauce, Triple Crunch Mustard Aioli

~ AND ~

Choose Two (all additional choices add \$8)

Salad Station

House Caesar, Garlic Croutons, Smoked Bacon, Grana Padano, Lemon Caesar Dressing

|OR| Baby Spinach

Creamy Stilton Dressing

|OR| Quinoa Salad

Edamame, Cherry Tomato, White Balsamic

~ AND ~

Choose One (all additional choices add \$8)

Fresh Tropical Fruit Platter

|OR| House Baked Cookie Platter

\$68/person

STRATUS COCKTAIL RECEPTION



Stations

International Cheese Board

International Cheeses, Seasonal Fruit, Chutney, Toasted Baguette

Classic Shrimp Cocktail

Kozliks Horseradish Cocktail Sauce

Stratus Charcuterie

Selection of Artisanal Cured Meats & Salami, House Pickles, Chutney & Crostini

Passed Hors D'oeuvres

Crispy Gingered Vegetable Spring Rolls

Sweet Thai Chili Sauce

Crispy Rice Encrusted Black Tiger Shrimp

Green Chili Aioli

Ontario AAA Beef Burgers

Mini Butter Buns, Aged White Cheddar, Black Truffle Aioli

Butter Chicken Satay

Raita

\$54/person

TASTE OF STRATUS

(One piece of each passed hors d'oeuvres per person)

Ontario Lamb Sliders

Butter Buns, Feta, Olive Tapenade

Grilled Skirt Steak Brochettes

Chimichurri Sauce

Crispy Gingered Vegetable Spring Rolls

Sweet Thai Chili Sauce

Asian Inspired Albacore Tuna Tartar Spoons

Crispy Rice Encrusted Black Tiger Shrimp

Green Chili Aioli

Butter Chicken Satay

Raita

Asparagus, Goat Cheese & Leek Mini Quiche

Salt Cod Fritters

Pressured Lemon Aioli

Chef's Selection Cheese Platter

International Cheeses, Seasonal Fruit, Chutney, Toasted Baguette

\$40/person



GLUTEN FREE



VEGETARIAN



HORS D'OEUVRES A LA CARTE

(Ordered by the Dozen)

HOT

Stratus Grilled Cheese 

House Made Ketchup

\$45

Ontario AAA Beef Sliders

Mini Butter Buns, Aged White Cheddar, Roasted Garlic Aioli

\$45

Ontario Lamb Sliders

Butter Buns, Feta, Olive Tapenade

\$45

Crispy Gingered Vegetable Spring Rolls 

Sweet Thai Chili Sauce

\$40

Mini Potato Samosa 

Spiced Tamarind Chutney

\$40

Salt Cod Fritters

Preserved Lemon Aioli

\$43

Crispy Rice Encrusted Black Tiger Shrimp

Green Chili Aioli

\$45

Asparagus, Goat Cheese & Leek Mini Quiche 

\$40

Rosemary Marinated Lamb Chops 

Sundried Tomato Pesto

\$54

Grilled Skirt Steak Brochettes 

Chimichurri Sauce

\$44

Butter Chicken Satay 

Raita

\$43



GLUTEN FREE



VEGETARIAN

HORS D'OEUVRES A LA CARTE

(Ordered by the Dozen)

COLD

Beet Carpaccio

Crostini with Herbed Goat Cheese

\$40

Asian Inspired Albacore Tuna Tartar Spoons

\$42

Applewood Smoked Salmon

Dill Cream Cheese, Multigrain Crostini

\$43

Bocconcini & Grape Tomato Brochettes

Basil Pesto

\$39

Tabbouleh Salad

on a Cucumber Round

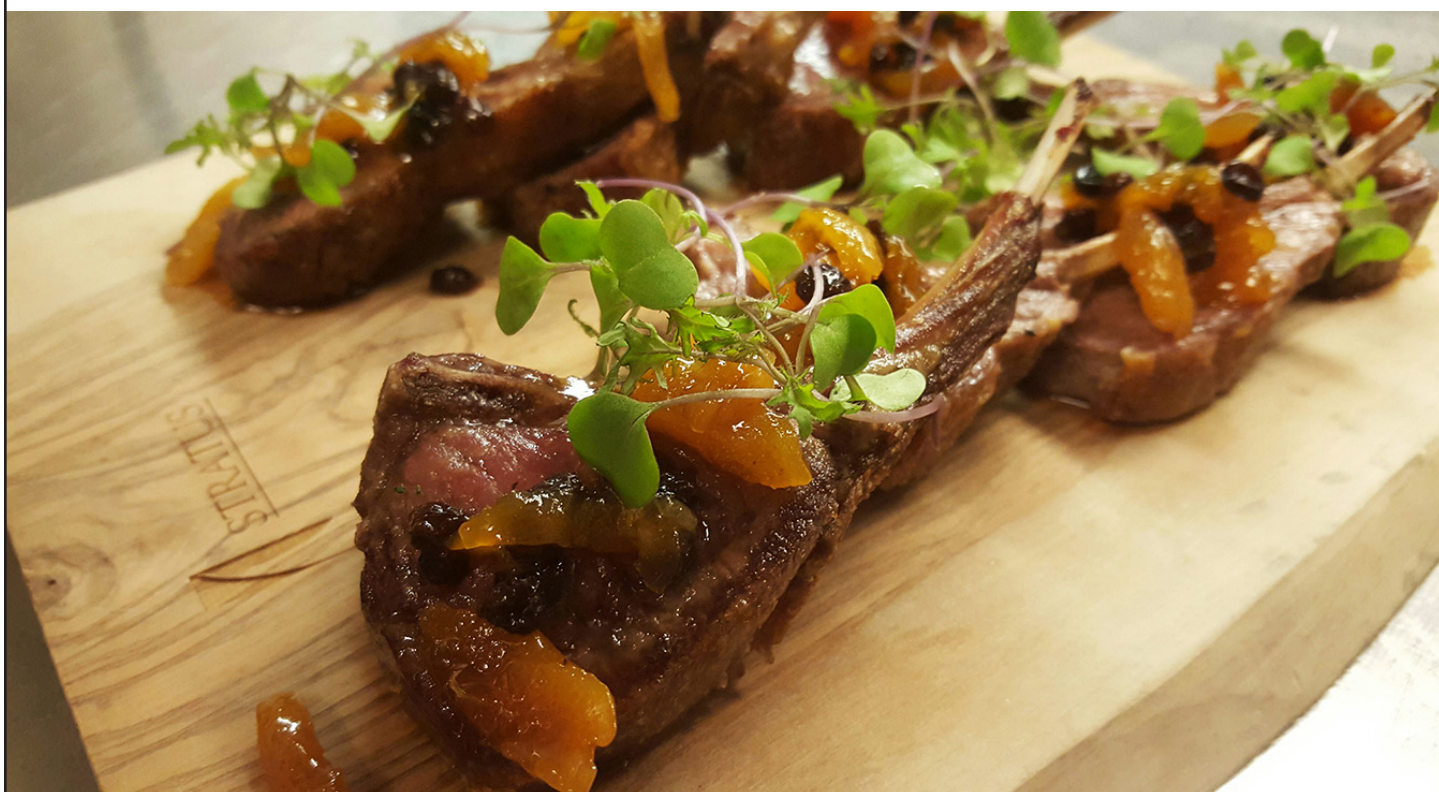
\$39



GLUTEN FREE



VEGETARIAN



DINNER A LA CARTE



Soups

Stratus Woodland Mushroom

Roasted Butternut Squash

Pear / Parsnip Puree

Roasted Tomato & Fennel

Appetizers

Field Green Salad

Baby Kale, Spicy Greens, Treviso, Shaved Gala Apple, Cider Vinaigrette

Arugula Salad

Roasted Yellow Beets, Port Braised Mission Figs, Red Wine Vinaigrette

Shrimp Cocktail

House Cocktail Sauce

\$7 surcharge

Charred Romaine Hearts

Grana Padano, Double Smoked Bacon, Creamy Lemon Dressing

Caprese Salad

Bocconcini Cheese, Fresh Tomatoes, Basil Dressing, Balsamic Reduction

continued...

DINNER A LA CARTE

Entrées

Stratford Ontario Beef Strip Loin

Sweet Potato, Baby Spinach, Chimichurri Sauce

Char-Grilled Beef Tenderloin

Pomme Puree, Heirloom Carrot, Wild Mushroom & Black Truffle Sauce

\$5 surcharge

Crispy Skin Chicken Supreme

Pan Jus, Rosemary & Garlic Marinated Roast Root Vegetable

Roasted Duck Leg

Yukon Gold Potato, Dried Cherry Jus

Roasted Irish Organic Salmon

Warm Purple Potato Salad, Dill Crème Fraiche

Grilled Swordfish

Eggplant & Sweet Pepper Caponata

Trinidadian Doubles VEGAN

Curried Chickpeas, Bara Bread, Grilled Veg, Tamarind Chutney

Mushroom Risotto

Herbed Goat Cheese

Desserts

Stratus Lemon Crème Brule

Fresh Berries

Stratus' Chocolate Bread Pudding

Milk Chocolate Ice Cream, Chocolate Sauce

Blood Orange Sorbet

Berry & Grand Marnier Couli, Fresh Fruit, Vanilla Tulip

Chocolate & Raspberry Tartufo

Vanilla Tulip, Raspberry Couli, Fresh Berries

Ice Cream Sandwich

Salted Caramel Ice Cream, Pecan Shortbread

Three Course Dinner (Soup or Appetizer, 2 Entrée Choices, 1 Veg Entrée & 1 Dessert) - \$72/person

Four Course Dinner (Soup and Appetizer, 2 Entrée Choices, 1 Veg Entrée & 1 Dessert) - \$78/person



BEVERAGE SELECTION

Spirits & Cocktails

| | | | |
|-----------------|------|------------------|---------|
| Basic Martini | \$16 | Basic Cocktail | \$8-12 |
| Premium Martini | \$18 | Premium Cocktail | \$12-18 |

Beer

| | |
|----------|--------|
| Domestic | \$7 |
| Imported | \$8-12 |

Scotch – 1.5oz

| | | | |
|----------------------------|------|--------------------------|------|
| Chivas Regal | \$16 | Glenmorangie | \$16 |
| Glenfiddich 12yrs | \$14 | Glenfiddich Solera 15yrs | \$18 |
| Johnnie Walker Black Label | \$12 | | |

Premium Scotch – 1.5 oz

| | | | |
|-----------------|------|----------------|------|
| Glenlivet 18yrs | \$22 | Macallan Amber | \$28 |
| Oban 14yrs | \$22 | Ardbeg 10yrs | \$22 |
| Lagavulin 16yrs | \$24 | | |



WINE LIST



White Wines

| | |
|---|-------------|
| Chardonnay, Castle Rock Mendocino, CA | \$52 |
| Chablis, Domaine Laroche Saint Martin, FR | \$65 |
| Pinot Grigio, Perlage Veneto, IT | \$55 |
| Riesling, Cave Springs Niagara Peninsula, ON | \$45 |
| Sancerre, Pelle La Croix au Grade Loire, FR | \$72 |
| Sauvignon Blanc, Whitehaven Marlborough, NZ | \$55 |
| Trebbiano Chardonnay, Nespolino Emilia-Romagna, IT | \$49 |
| Rose, Hidden Bench Niagra, ON | \$55 |

Champagne & Sparkling Wine

| | |
|--|--------------|
| NV Prosecco Veneto, IT | \$45 |
| NV Blanc de Noirs Champagne Brut, Fleury, Champagne, FR | \$135 |
| NV Veuve Clicquot, France Champagne, FR | \$175 |

Red Wines

| | |
|---|-------------|
| Cabernet Sauvignon, Castle Rock Washington State, OR | \$55 |
| Cabernet Sauvignon, J. Lohr Paso Robles, CA | \$60 |
| Cabernet Sauvignon, Ray's Station Mendocino, CA | \$70 |
| Merlot, Irony Napa Valley, CA | \$60 |
| Malbec, Callia Bella Valle de Tulum, AR | \$50 |
| Pinot Noir, Magellan Burgundy, FR | \$55 |
| Pinot Noir, Lafond Santa Rita Hills, CA | \$72 |
| Sangiovese Merlot, Nespolino Emilia-Romagna, IT | \$49 |
| Shiraz/Cabernet, Chalk Hill Blue South Australia, AU | \$48 |

Vintages are subject to change

DEPOSITS & PAYMENTS

MONDAY-FRIDAY RENTALS

| | East Room Minimum Spend | West Room* Minimum Spend | Combined East and West Rooms Minimum Spend |
|-----------|-----------------------------------|------------------------------------|--|
| Breakfast | \$800 | \$800 | \$1,600 |
| Lunch | \$1,700 | \$1,700 | \$4,000 |
| Evening | \$2,000 | \$2,000 | \$5,000 |

*West room available for independent rental only if East room is already rented.

*Require 25 people or more for a private cocktail party.

WEEKEND RENTALS

| | Full Buy-Outs Including Bar and Lounge Minimum Spend |
|---------------|--|
| Saturdays | \$12,000 |
| Sundays | \$8,800 |
| Stat Holidays | \$8,000 - \$13,000 |

All minimums are based on food and exclusive of taxes and gratuities.

If the minimum spend requirement is not met, the difference will appear on the bill as a room rental. Gratuity is charged at a rate of 18% on all food and beverage items during lunch and evening service.

ROOM CAPACITIES

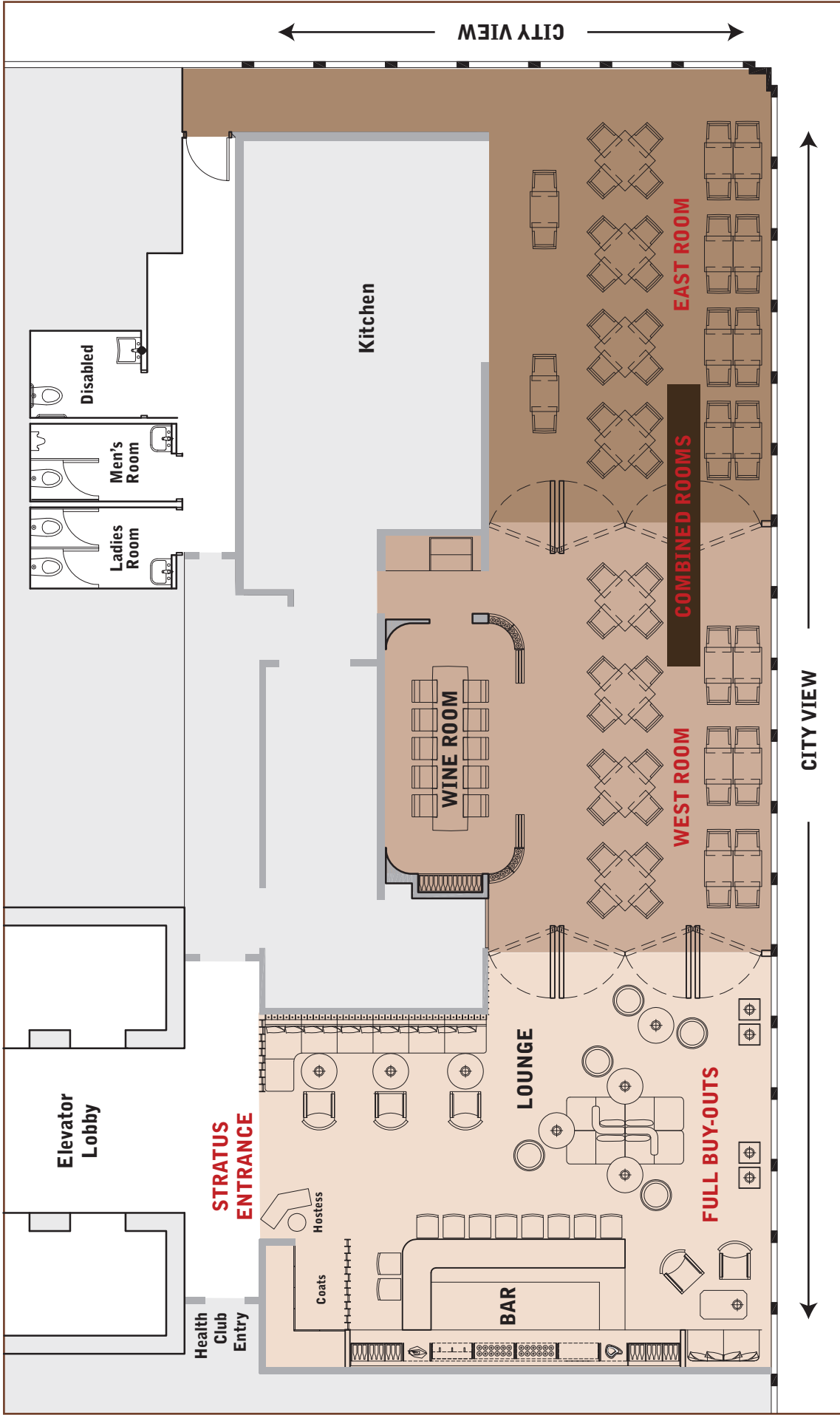
| Events | East Room | West Room | Combined East & West Rooms | Wine Room | Weekend Buy-Out Including Bar & Lounge |
|-----------------------------------|-----------|-----------|----------------------------------|-----------|---|
| Seated | 35 | 30 | 70 | 10 | 100 |
| Standing Cocktail Reception | 60 | 60 | 160 | | 200 |

AVAILABILITY

Stratus' private rooms are available Monday to Friday for breakfast, lunch or dinner rentals.

Full buy-outs of the restaurant, including the bar and lounge, are available Monday–Sunday.

Breakfast: 7am–10:30am | **Lunch:** 11:30am–3pm | **Dinner:** from 4:30pm



Samantha McLeod | Event Coordinator | 416-865-0900 x 5225 | events@stratusrestaurant.com | Cambridge Group of Clubs

STRATUS

FLOOR PLAN

| Events | ROOM CAPACITIES | | | |
|--------|---|-----------|-----------|-------------------------------|
| | Weekend Buy-Out Including Bar & Lounge | West Room | East Room | Combined Rooms East & West |
| | Seated | 100 | 35 | 65 |
| | Standing Cocktail Reception | 200 | 60 | 160 |